

- [54] **BAKERY FORMULATION CONTAINING
NON-FAT DRY MILK SUBSTITUTE**
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426/25; 426/153
- [51] **Int. Cl.**..... **A21d 2/36**; A21d 2/26; A21d 2/22
- [58] **Field of Search** 426/62, 21, 23, 25, 19,
426/345, 153

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[57] **ABSTRACT**

A bakery formulation useful as a substitute for at least a part of the nonfat dry milk normally included in bread and like bakery products which includes approximately 87-89 percent soy flour, 5-7 percent soy isolate, 0.2-0.5 percent ascorbic acid with the remainder being edible calcium salts of which at least 50 percent of the salts being calcium lactate.

1 Claim, No Drawings